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A COCKTAIL TEA  
[一种鸡尾茶]

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Claims

1. A cocktail tea beverage, comprising tealeaves, white granulated sugar, sweetener, potassium sorbate (or sodium benzoate), food flavoring substances, Vitamin C, carbon dioxide, polyphosphates, colorants, and thickening agents, characterized in that: wine, liquor, fruit juice and foaming agents are added into said cocktail tea beverage.
2. The cocktail tea beverage as set forth in Claim 1, characterized in that: add water to 100 kg tea liquor (the extract at 1:15 of tealeaves or dust tea: water) to 800 - 1000 L, 50 - 120 L wine, 10 - 80 L liquor, 100 - 200 L fruit juice, 50 - 100 kg white granulated sugar, a proper amount of sweetener, 0.1 - 0.2 g/kg sodium benzoate, a proper amount of food flavoring substances, 0.5 - 1 g/kg Vitamin C, a proper amount of foaming agents, 0.1 - 0.2 g/kg polyphosphates, and a proper amount of colorants.
3. The cocktail tea beverage as set forth in Claim 1, characterized in that: 1 - 4 g tea bag, 5 - 15 g wine, 1 - 8 g liquor, 10 - 25 g concentrated fruit juice, 5 - 12 g white granulated sugar, a proper amount of

sweetener, 0.1 - 0.5 /kg potassium sorbate, a proper amount of food flavoring substances, 0.5 - 1 g/kg Vitamin C, 0.1 - 0.2 g/kg polyphosphates, a proper amount of colorants, and a proper amount of thickening agents.

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### Specification

#### A Cocktail Tea

The present invention relates to a recipe for tea beverage.

Traditional tea beverages are made by adding hot water to tealeaves. According to the processing technologies, modern tea beverages can be classified into four types: tea type, multi-flavor type, soda type, and health type. The tea beverage currently on the market is a new-type beverage with tealeaves as the primary raw material and containing no alcohol. Although there are numerous varieties, the tastes of available tea beverages still cannot satisfy modern people's different demands in different periods.

The object of the present invention is to provide a recipe of a cocktail tea beverage to prepare a new taste tea beverage.

The object of the present invention is achieved in the following way: a cocktail tea recipe, comprising tealeaves, wine (e.g. white or red wine), liquor (e.g. anyone or more than one of brandy, osmanthus liquor, Daqu liquor, rose distilled spirits, Bamboo-Green, and lotus liquor), fruit juice (e.g. anyone or more than one of orange juice, citrus juice, lemonade, grape juice, apple juice, strawberry juice, and pineapple juice), white granulated sugar, sweetener, potassium sorbate (or sodium benzoate), food flavoring substances, Vitamin C, carbon dioxide, foaming agents, polyphosphates, colorants, and thickening agents.

There are two preparation methods according to the present invention: one method is to prepare canned or bottled tea sodas with bubbles by using tea liquor and ingredients such as wine, liquor, fruit juice, white granulated sugar, sweetener, sodium benzoate, food flavoring substances, Vitamin C, carbon dioxide, foaming agents, polyphosphates and colorants; the other method is to use teabags and cocktail tea blending agents to make tea beverage. The cocktail tea blending agents comprise wine, liquor, concentrated fruit juice, white granulated sugar, sweetener, potassium sorbate, food flavoring substances, Vitamin C, polyphosphates, colorants, and thickening agents, which are packaged in aluminum foil-plastic composite film

bags separately from teabags. To prepare the beverage, add a proper amount of hot water to teabags according to the preparation method thereof. Next, add the cocktail tea blending agents into the tea, mix homogeneously, and then the beverage is ready for drink. For cold drinks, a proper amount of ice cubes may be added.

The above-mentioned methods break the concept of traditional recipes of tea beverages, which makes the present invention not only have features of mellow fragrance and unique flavor, but also have effects on refreshing mind, relieving fatigue, and enhancing appetite. It is a new convenient beverage that may be provided for people to drink under different situations and at different locations. The preparation methods according to the present invention have simple production technologies, wide sources of raw materials, and low prices.

#### Embodiments:

The canned or bottled tea sodas according to the present invention, raw materials and proportion of ingredients thereof being: add water to 100 kg tea liquor (the extract at 1:15 of tealeaves or dust tea: water) to 800 - 1000 L, 50 - 120 L wine, 10 - 90 L liquor, 100 - 200 L fruit juice, 50 - 100 kg white granulated sugar, a proper amount of sweetener, 0.1 - 0.2 g/kg sodium benzoate, a

proper amount of food flavoring substances, 0.5 - 1 g/kg Vitamin C, a proper amount of foaming agents, 0.1 - 0.2 g/kg polyphosphates, and a proper amount of colorants. The preparation method thereof is: first, extract tea liquor according to the extraction method of tea liquors,

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mix the wine, liquor, fruit juice, white granulated sugar, sweetener, sodium benzoate, food flavoring substances, Vitamin C, foaming agents, polyphosphates, and colorants with the tea liquor according to the above proportion of ingredients, and then mix with carbonated water according to certain ratio and directly place into containers, bottling, sealing, sterilizing, and cooling according to the pre-mixing bottling method. The tea beverage is now ready.

The teabag beverage according to the present invention, raw materials and proportion of ingredients thereof being: 1 - 4 g teabag, 5 - 15 g wine, 1 - 8 g liquor, 10 - 25 g concentrated fruit juice, 5 - 12 g white granulated sugar, a proper amount of sweetener, 0.2 - 0.5 g/kg potassium sorbate, a proper amount of food flavoring substances, 0.5 - 1 g/kg Vitamin C, 0.1 - 0.2 g/kg polyphosphates, a proper amount of colorants, and a proper amount of thickening agents. The preparation method thereof is: tealeaves are

packaged in tea bags with 1 - 4 g in each bag, the cocktail tea blending agents comprise wine, liquor, concentrated fruit juice, white granulated sugar, sweetener, potassium sorbate, food flavoring substances, Vitamin C, polyphosphates, colorants, and thickening agents, which are mixed, heated, packaged, sterilized, and cooled. The package uses aluminum foil-plastic composite film bags with 20 - 50 g in each bag. The preparation method of the cocktail tea beverage is: add a proper amount of hot water to teabags according to the preparation method thereof, and then add the cocktail tea blending agents into the tea, mix homogeneously, and then the beverage is ready for drink.

For cold drinks, a proper amount of ice cubes may be added.

Features: mellow fragrance and unique flavor, refreshing mind, relieving fatigue, and enhancing appetite after drinking.